

Château LA POINTE 2014

General Information

Château La Pointe
Vintage: 2014
Production: 62 000 bottles
Merlot 82% – Cabernet Franc 18%
Alcohol content: 13.5°

Appellation: Pomerol. Area: Right Bank. Region: Bordeaux.

Vineyard and soil type: 23 hectares on small gravel and pebble soils of the Isle river terraces, clayey-gravel and sandy soils over clay or gravel sub-soils.

Vinification and ageing: traditional Bordeaux methods.

Distribution: through the wine merchants of the Place de Bordeaux.

Owner: SCE Château La Pointe.

General Manager: Eric Monneret.

Vine and Wine Consultant: Hubert de Boüard de Laforest.

Member of the Union des Grands Crus de Bordeaux.

Weather conditions

An Indian summer resulted in a charming vintage with a crisp style.

Everything went smoothly up until July, aside from some flower shatter during the blossoming of our oldest Merlot vines that led to reduced yields.

The month of August was relatively rainy although our fears were calmed by the excellent weather in September, the best in the last 130 years with daytime temperatures in excess of 30°C. The warmth, absence of rain and cool nights halted the growth of the vine which subsequently concentrated and preserved the

aromas in the skins and ensured quick and consistent ripening.

The Indian summer enabled the grapes to ripen in optimum conditions which meant we were able to harvest each plot at just the right time. The harvests began with our youngest vines on the 29th September followed by our Merlots on the 2nd and 8th October. The end of season weather was outstanding and allowed us to harvest our Cabernet Francs at optimum ripeness levels and with excellent freshness on the 14th and 15th October.

Tasting comment

“Deep colour with purple tints. The nose is remarkably pure and bursting with slightly spicy notes of black fruits. The palate is smooth, juicy and round on the attack developing more density and structure on the mid-palate. The tannins are nicely positioned, tight, and well-integrated. The fresh and ethereal finish is supported by good complexity and persistence owing to the proportion of Cabernet Franc in the blend.”

(March 2015, Primeurs tasting comments by Hubert de Boüard de Laforest)

When to taste ?

To drink or to keep?
The 2014 vintage offers exceptional potential for bottle ageing. To be enjoyed from 4 to 15 years old and upwards.
The aromatic freshness, balance and smoothness of this Merlot-dominant Pomerol will suit lovers of young wines. In its early years it will offer floral notes, a tasty, juicy touch of red and black berries and slightly spicy, toasty flavours.
The ageing potential of this vintage will also suit connoisseurs who have the patience to wait for the Grands Crus de Bordeaux to develop more evolved aromas of truffle, undergrowth, game, Russian leather and light tobacco.

To air, decant or just enjoy?
Airing: when the vintage is young (under 10 years old) it is recommended to decant one hour before serving to ensure good contact with air. This oxygenation allows the wine to ‘open up’, freeing the aromas and softening the tannins.

Decanting: when the vintage is old (over 10 years) a natural deposit may form in the bottom of the bottle. The wine lover often asks for the wine to be poured delicately into the decanter so as to leave the deposit in the bottle. Decanting a very old wine (over 20 years) can, however, be a mistake as sudden contact with air may deteriorate a wine that has become fragile with age.

Just enjoying: another approach is to avoid the ritualization around tasting. You simply choose a vintage, open the bottle, pour delicately and take your time in enjoying it, thereby allowing the wine to tell you its own story as it evolves in the glass over the course of the evening.